

Users Guide & Installation Handbook



Belling
IH60R

belling®

think of everything

CONTENTS & INTRODUCTION

CONTENTS

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INTRODUCTION

Thank you for buying this British-built appliance from us.

This guide book is designed to help you through each step of owning your new appliance, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer care representatives become available.

Alternatively, general information, spares and service information is available from our website. The address is located on the back page of this book.

WARRANTY

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call **0844 481 0182**, complete the registration form included or register online at the web address located on the back page of this book.

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book.

In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

WARRANTY EXCLUSIONS

Damage or calls resulting from transportation, improper use or the replacement of removable parts.

Costs incurred for calls to put right an appliance which is improperly installed.

Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

Before using the hob

Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.

It is recommended that you clean and wash the hob surface before using for the first time.

Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.

See the customer care section for details of how to obtain all the available cleaning products.

SAFETY

WARNING! -

This appliance and its accessible parts may become hot during use. To avoid burns, children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING!-Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire. NEVER Try to extinguish a fire with water but

switch off the appliance and then cover flame e.g. with a lid or fire blanket.

WARNING! - Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

WARNING! - Danger of fire: do not store items on the cooking surfaces. Never leave any cook zone on without a pan covering it. This causes a fire hazard.

WARNING! - If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

The appliance is not intended to be operated by means of an external timer or separate control system.

SAFETY

General

Servicing should be carried out only by authorised personnel.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not store or use flammable liquids or items in the vicinity of this appliance.

Do not modify this appliance.

- Always ensure that pan bases are dry, stable and flat before using them on the hob.
- Always match the size of pan to the cook zone – do not use large pans on small zones or vice versa.
- Always position pans over the centre of the cook zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
- Always lift pans onto and off the hob, rather than sliding them across the surface, to avoid marks and scratches.
- This appliance should only be used for normal domestic cooking of food.
- Never use the hob for any other purpose than cooking food.
- Plastic cooking utensils can melt if they come into contact with a warm hob. Never leave them close to, or on top of the hob.
- Never use the hob surface as a chopping board or food preparation area, as this may lead to it becoming damaged.
- Never leave aluminium foil on the hob top, it reflects heat back into the element which leads to damage.
- Never heat up a sealed tin of food on the hob, as it may explode.
- Never leave pans overhanging the edge of the hob. The surface of the hob is smooth. If pans are knocked they may move on the hob top.

Fire Safety Advice

Most kitchen fires occur when people are distracted or leave things unattended, so remember:

If you're called away from the hob - by the phone or someone at the door, either take pans off the heat, or switch off your hob.

Don't let yourself be distracted while cooking.

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Service.

If a pan catches fire:

- Do not move it - it is likely to be extremely hot.
- Turn off the heat if it's safe to do so - but never lean over a pan to reach the controls.
- If you have a fire blanket or a lid, put it over the pan.
- If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen.

- Never fill a pan (or other deep-fat fryer) more than one-third full of oil.
- Do not use a fire extinguisher on a pan of oil - the force of the extinguisher can spread the fire and create a fireball.

If you have an electrical fire in the kitchen:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket.
- Remember: never use water on an electrical or cooking oil fire.

SAFETY

Avoiding damage to the appliance.

The ceramic glass of the hob can be damaged by objects falling onto it. Be especially careful with heavy jars of food being stored in cupboards above the hob, we recommend storing them away from the hob area.

The edge of the glass can be damaged by being knocked by cookware.

Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the ceramic glass if pushed across the surface.

Objects that melt and things that boil over can burn onto the ceramic glass and should be removed as soon as possible.

To avoid damage to cookware and the ceramic glass, do not allow sauce pans or frying pans to boil dry.

Do not use the cooking zones with empty cookware or without cookware in place.

DISPOSAL

Packaging Material

The packaging materials used with this appliance can be recycled.

Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Old Appliances



The Symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the applicable collection point for the recycling of electrical and electronic equipment.

You will by ensuring the appliance is correctly disposed of help prevent potential negative consequences for the environment and human health.

For additional details regarding the recycling of this product please contact your local government office, your household waste disposal service or the retailer where you purchased the product.

USING THE HOB - INDUCTION

USING THE HOTPLATE

- Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.
- Do not place aluminium foil or plastic utensils on the ceramic glass, as they may melt and damage the surface.
- Do not use the ceramic glass hotplate surface for storage.
- When cooking with fat or oil, never leave unattended.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.
- Position pans over the centre of the hotplate elements.
- Do not use the hob as a chopping board or a storage area, as this increases the likelihood of it being damaged - e.g.; plastic utensils placed on a warm hob may melt onto it, and damage the ceramic glass surface.

- Be careful when cooking foods in salted water, or foods containing large amounts of sugar, syrup or jam
- if they are spilled onto hot areas of the hob they may damage it.
- Lift pans onto and off the surface, rather than sliding them across the surface, to avoid marks and scratches.
- If you use a wet paper towel to remove spills from a warm heating area of the hob, be careful to avoid steam burns.
- Do not use abrasive powder cleaners, metal wire wool pads, impregnated plastic pads, detergents, bleaches, bath stain removers, or chemical oven cleaners; all these types of products will damage the ceramic glass.
- pans should not be allowed to come into contact with coloured trims during use as this may cause discolouration of the surface

USING THE HOB - INDUCTION

Feature	Symbol	Description
Eco power		Induction Power is the most energy efficient means of cooking food, providing fast heat up and boiling times
Rotary controls		Simple knob control with all the benefits of induction technology
Digital display		Secret till "lit" hob display
No. of power levels	10	Precise and repeatable control settings
Power Boost		Temporarily boost the power to a cook zone by a massive 25%
Pan Detection		Lets you know if the correct pans are being used and helps to save energy. When a pan is lifted off the zone, the power is automatically cut.
Overheat Pan Detection	Yes	Helps prevent cookware from overheating providing an additional level of safety not available on other types of hobs
Residual Heat Indicators		Warns you against hot surfaces but also indicates that the residual heat can be used as a temporary warm zone
Holiday Shutdown	Yes	Rest assured this hob will eventually turn its self off if left

About the induction hob

ensures energy isn't wasted.

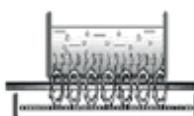
The induction hob provides the most energy efficient hob technology available.

The induction system provides superior heat up and cool down times for pans - you get fast, precise, repeatable power control.

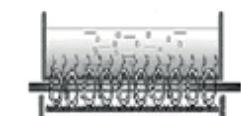
As induction only heats up the pan, there is no lost heat from the cooking process, which in turn, limits the heat generated in the kitchen.

Auto Power Tuning

Induction hobs have a unique power tuning systems that automatically tunes the power to the size of the pan base. This

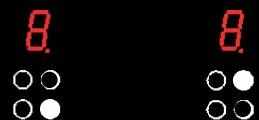


Small Pan



Large Pan

USING THE HOB - INDUCTION



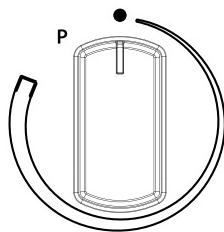
BASIC HOB FUNCTION

Initial Power up (switching on the electrical supply to the hob)

After connecting the hob to the mains electrical supply, all segments of the displays are illuminated (lit) and a beep sounds.

The hob then initialises after which, all displays are deactivated (LEDs go out) and a beep sounds.

If there is an initialisation problem or if a control knob is not set to the off position all displays remain lit, until the initialisation problem is solved or the control knobs are turned to the off position.



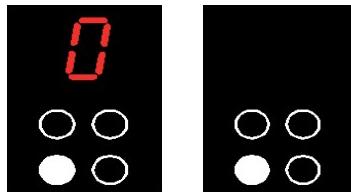
To turn the hob 'ON' / 'OFF'

To turn the hob 'ON', turn the control knob for the required cook zone clockwise to set the cook zone to the desired power setting (1 to 9). The power display will automatically light up and will "beep".

To turn the hob 'OFF' turn the control knob anti-clockwise to the 'OFF' position.

When a cook zone is switched off, a beep sounds and the corresponding display shows the power level "0". 10 seconds after switching off, a beep sounds and the

corresponding display is switched off (As Shown below)



Control Knob Safety Feature "o"

If at any time you see the "o" symbol, it means that a control knob has been left on and needs to be turned to the off position (reset) before the hob can be used. This is to ensure that power isn't accidentally switched on to a cook zone (i.e. turn the control knob off and back on to continue using).

Power Boost P

Temporarily boost the power to a cook zone by approx 25%. All zones can be boosted for a period of up to 10 minutes.

When booster is selected, a beep sounds and the corresponding display shows a "P" symbol.

The booster function only works for a limited period. After 10 minutes of boost power level, the cook zone is automatically deactivated, a beep sounds and the corresponding display shows a "o" symbol.

The corresponding control knob has to be turned back to the off position (reset) before a new cook zone power level can be set. (i.e. turn the control knob off and back on to continue using).

USING THE HOB - INDUCTION

Griddle Zone

Large pans and griddle plates can be placed across the two left hand zones.

! Dry or empty Griddles and Frying pans can heat up very quickly on power settings greater than 5, this can, if not closely monitored lead to the induction showing a overheat warning "Shown by a flashing C" The induction unit will automatically reduce the power used until the hob has sufficiently cooled down. Once cooled down to an acceptable level the power will automatically be restored and the flashing "C" will stop. You can carry on cooking using the residual heat why the hob is cooling down "flashing C".

Pan Detection

The above "U" symbol appears when a zone has been activated but no pan has been placed on the cook zone.

If the "U" symbol does not disappear when a pan is placed on the zone it indicates that the pan is not suitable for induction cooking.

Note This means the hob only uses power when a suitable pan is placed on the zone, this reduces the energy used during the cooking process, i.e. when you take your pan off the zone the hob automatically reduces the power, and only switches back on when you replace the pan.

Pans and cookware for induction hobs.

Pans and Cookware for induction cooking zones must be made of ferrous material such as cast iron and have magnetic properties. The base must also be of the correct diameter.

It is important that good quality, flat bottomed pans are used.

If a pan creates a large air gap over the middle of the cooking zone, the accuracy of the built in temperature sensor can be effected.

Always ensure that pan bases are dry before using them on the hob.

To check on the suitability of a pan, place a magnet onto the base of the pan. If the magnet does not stick to the pan, it is not suitable for use on the induction hob.

Beware:- Not all induction pans are of the same quality due to their construction. Pans that use enamelled/laminated/encapsulated bases can be difficult to detect, especially small pans (e.g. milk pans)

This problem is not with the induction hob but with the pan type. **They can have bases which are magnetic but are not thick enough!** If you experience problems with small pans we recommend that you to try a larger pan or a pan of a different construction. Solid cast iron pans give the best performance.

Induction Cook Zone	Smallest Recommended Diameter (mm)
LHF	150
LHR	120
RHR	150
RHF	120

Pans unsuitable for Induction:

Pans made of copper, stainless steel, aluminium, oven proof glass, wood, ceramic and terra-cotta.

Overheat Pan Protection

The hob is equipped with additional safety systems that help to prevent cookware from overheating, providing an additional level of safety not available on conventional hobs such as gas and ceramic hobs.

USING THE HOB - INDUCTION

This helps to reduce the risk of fire through misuse of the hob.

If there is an overheat situation, the hob will display the appropriate code detailed in the "hob status codes table" (next page).

Approx Glass Temperature °C	Hob Action
190	Automatic Power Reduction
220	Power Automatically Shuts down

Note:-

The safety temperature control of the pans is only possible with quality flat bottomed pans suitable for induction cooking; Poor quality pans can create air gaps between the glass and the pan, which affects the accuracy of the temperature control.

Residual Heat Indicators "H"

If the glass surface is above 65°C when the cook zone is switched off, a "H" will be displayed in the cook zone display until the glass surface drops below approximately 55°C.

This feature not only warns you against hot surfaces but also indicates that there is residual heat which can be used as a temporary warm zone.

Note:

The cook zone itself does not heat up, but the ceramic glass does get hot because of the hot pan conducting heat back onto the hob glass.

Auto Stand by

The Hob will automatically switch off if left (with pan) on for an extended period of time, see maximum running times below.

Power Level	Maximum Operation Time hours
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1
"P" (Power Boost)	Max 10 mins

TROUBLESHOOTING

The hob produces a smell the first few times it is used.

Heat a pan full of water on each zone for half an hour.

Pans make a noise during cooking

This is caused by vibration due to the passage of energy from the hob to the pan. On a high setting this is quite normal for certain types of saucepan. It will not damage the hob.

The hob makes a slight clicking sound

This is caused by the distribution of power between two heating zones on the same side of the hob.

The fan keeps working for a few minutes after the hob has been turned off

To cool down the electronics.

The hob won't work, the indicators don't come on

The electricity supply is not reaching the appliance (faulty supply or connection); Check the fuses and the cut-out switch.

USING THE HOB - INDUCTION

Refer to Troubleshooting chart. Also try switching power off/on to the appliance to reset the electronics, if the problems persist call, the customer service hotline for further assistance.

Hob Status Codes	Fault Description	Action
"r"	Max Power Setting reached (Only on 13 Amp versions)	Reduce the power settings on other zones
"U"	Indicates no pan or suitable pan on the cook zone	Ensure the correct pan size is selected and that the pan is suitable for induction use
"o"	Indicates control knob has been left in the on position.	Turn the control knob to the off position to reset
"H"	Residual Heater	"H" will switch off when the glass surface drops below 55°C
"c"	Induction generator over temperature	Check the installation and free air flow to the hob are as per the installation instructions, Normal operation will resume when the appliance is cooled
"C"	Induction heater over temperature the product will automatically reset, indicates a overheated pan.	Allow hob to cool and normal operation will resume
(8888) In all the displays	Control knobs not turned on when electrical supply is switched on at the cooker socket	Turns the controls Off before switching the power on to the appliance.

Appliance Errors & Alarms	Fault Description	
F / -	Knob control fault	Turn the controls to the off position and turn the power off and back on to reset the system
F / L	Knob control limits fault	Turn the controls to the off position and turn the power off and back on to reset the system
F / E	User interface temperature sensor (NTC) error	Allow the hob to cool. Turn the controls to the off position and turn the power off and back on to reset the system
F / t	User interface temperature sensor (NTC) error	Allow the hob to cool. Turn the controls to the off position and turn the power off and back on to reset the system
F / c	User interface overtemperature	Remove hot pans from the display areas and allow the hob to cool
F / H	EEPROM error	Allow the hob to cool. Turn the controls to the off position and turn the power off and back on to reset the system
F / J	Knob control fault	Allow the hob to cool. Turn the controls to the off position and turn the power off and back on to reset the system
F / O	User interface microcontroller fault	Allow the hob to cool. Turn the controls to the off position and turn the power off and back on to reset the system

USING THE HOB - INDUCTION

Heater Errors & Alarms	Fault Description	
		Turn the controls to the off position and turn the power off and back on to reset the system
F / 5	Communication error	Turn the controls to the off position and turn the power off and back on to reset the system
F / 1	Induction heater temperature sensor (NTC) error	Turn the controls to the off position and turn the power off and back on to reset the system
F / 2	Induction heater temperature sensor (NTC) error	Turn the controls to the off position and turn the power off and back on to reset the system
F / 8	Induction heater temperature sensor (NTC) error	Turn the controls to the off position and turn the power off and back on to reset the system
F / 7	Induction heater temperature sensor (NTC) error	Turn the controls to the off position and turn the power off and back on to reset the system
F / 9	Induction generator relay error	Turn the controls to the off position and turn the power off and back on to reset the system
F / 3	Induction generator heatsink temperature sensor (NTC) error	Turn the controls to the off position and turn the power off and back on to reset the system
F / 4	Induction generator heatsink temperature sensor (NTC) error	Turn the controls to the off position and turn the power off and back on to reset the system
F / 6	Mains zero crossing loss	Ask your installer to confirm the correct connection to the power supply, ensuring the required links are in place.

CLEANING

ELECTRIC HOB

Ceramic glass hobs

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Do not use a used dishcloth or sponge as they can leave a film of detergent on the surface which can lead to discolouration. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too thickly. Too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.
- For stubborn marks, a specialist hob scraper can be used.
- Do not use steam cleaners or high-pressure cleaning equipment.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.

Solid plate hobs

- Prime and Season - this helps maintain the finish of the elements.
- Use a damp, clean cloth to wipe the solid plate, making sure that you follow the circular grooves and avoid damaging the red spots. Make sure that you allow the hotplate to dry before use by switching on the elements at a low heat.

- You can restore the hotplates by using a solid plate cleaner but take care to avoid the red spots on elements.
- To prime: Switch on each element in turn for a short while (with no pan on it) at a medium - high setting. This will harden and burn off the coating.
- To season: Heat the element for 30 seconds at a medium setting then switch off. Use a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, and apply a thin coat of oil to the element surface. Wipe off the excess and heat the element for one minute.

INSTALLATION

General information

Installation should only be carried out by a qualified installer or engineer.

Please keep to the following points most carefully;

Although every care has been taken to ensure this appliance has no burrs, or sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

The minimum distances to other appliances and units are to be observed.

Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

Laminated surfaces and the adhesive used for fixing them must be heat resistant in order to avoid any damage.

The space for air circulation, located underneath and at the back of the hob improves its reliability by ensuring that it will cool down, efficiently.

Installations should be carried out in line with the National Regulations applicable with this product type.

Note: Avoid installing the appliance next to doors and under windows. This will avoid the potential for hot cookware being knocked off the hob when doors and windows are opened (Risk of burns).

Built-in appliances may only be used after they have been built-into suitable built-in units and surfaces that meet the required standards.

INSTALLATION

CHOOSING YOUR INSTALLATION

Make sure that the air inlets through the ventilator grids underneath the hob are never blocked.

We recommend that you install this appliance in a work top which is a minimum 38mm deep.

The hob can be fitted into a work top less than 38mm deep, but the 20mm gap between hob base and appliance must be maintained.

Installation above an oven

Refer to the manufacturer's instructions for clearances above the oven.

We recommend a 20mm gap between the bottom of the hob and appliance.

An air outlet of 5mm underneath work surface is required.

Installation above a unit with a drawer or door

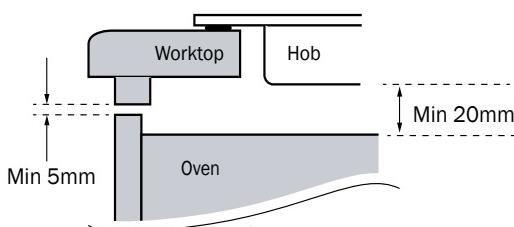
An air outlet of 5mm underneath work surface is required. If necessary, remove the front crosspiece of the unit.

The base of the appliance must be protected from damage e.g. draws may only be installed providing a partition panel is fitted to the required dimensions underneath the appliance. Suitable protection to prevent obstruction of the air inlet to the fans must be provided.

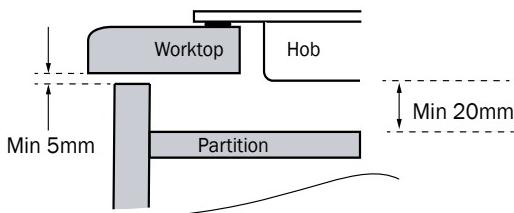
In the case of a pyrolytic oven

If installing the hob above a pyrolytic oven, additional provision for air circulation / ventilation may be required. Due to the excessive temperatures attained during pyrolysis, using the hob at the same time may cause the thermal safety device within the hob to operate.

INSTALLATION ABOVE AN OVEN



INSTALLATION ABOVE A UNIT WITH A DRAWER OR DOOR



INSTALLATION

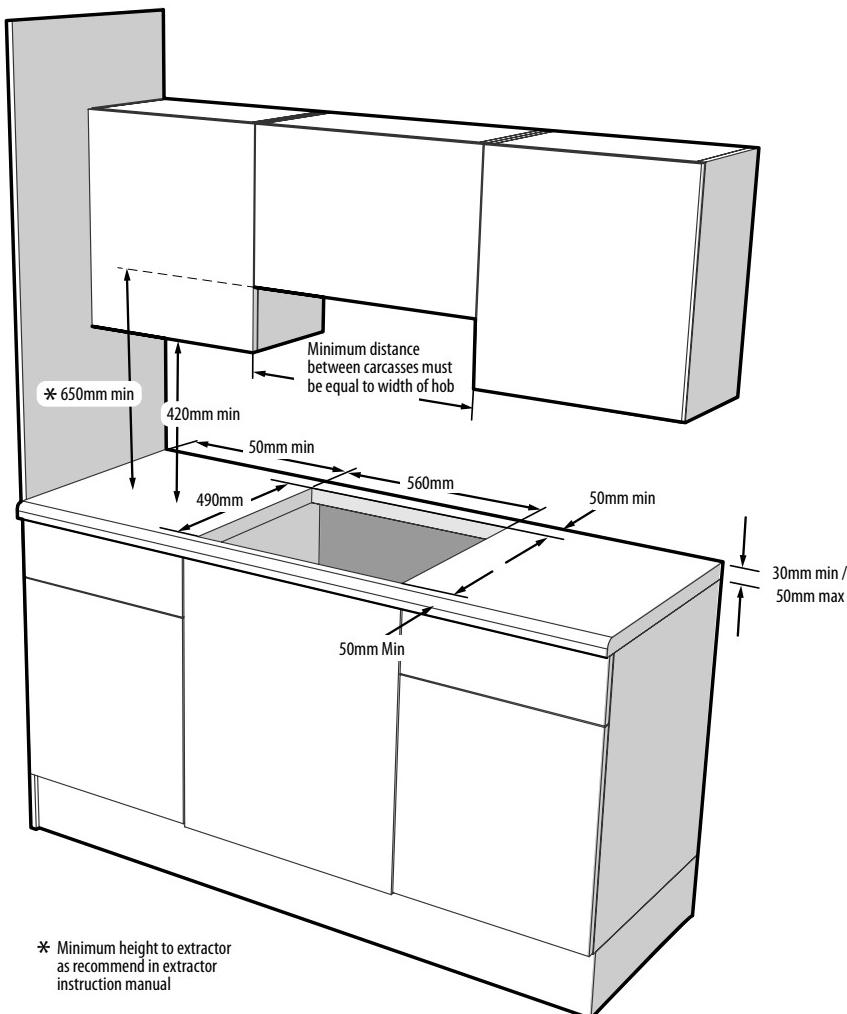
Clearances and dimension – requirements

No shelf or overhang of combustible material should be closer than 650mm above the hob.

There must be a minimum clearance of 50mm between the edges of the hob and any side walls; this clearance must be maintained up to 420mm above the worktop.

There must be a minimum clearance of 50mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the worktop.

When installing an extractor hood above the hob, refer to their Manufacturer's instructions.



INSTALLATION

Fitting into worktop

Cut a hole in the work surface to the required size.

A clearance of at least 50mm should be maintained between the cutout and any rear or side wall.

The worktop must be of heat-resistant material or covered with heat-resistant material.

Protecting the cut-out;

The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

Apply a suitable sealant to the cut edge to protect it from moisture ingress.

This hob can be installed conventionally (glass above the work top) or recessed into the work top for a flush fit.

Self adhesive seal

Apply the self adhesive seal to the underside edges of the hob glass. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

Conventional Installation

Place the hob in the aperture, checking the hob glass is covering the work top along all four sides.

Set the front edge of the appliance parallel with the front of the work top.

Locate and attach the securing clamps as required, Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.

Recessed Method

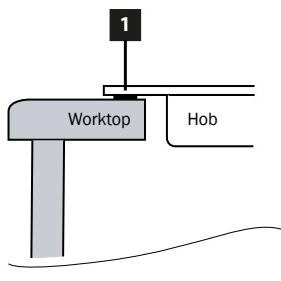
Recess the work top to the appropriate depth (Approx 5mm) and shape to fit the hob (add 1mm to overall glass size).

Insert the hob into the recess, ensuring that the foam seal is sitting correctly.

Locate and attach the securing clamps as required, Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal. You may want to fill any gap between the hob top glass and the work top surface with silicone sealant.

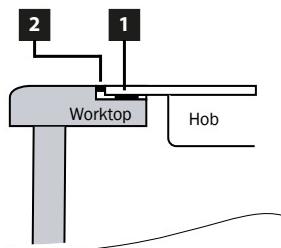
DO NOT fit silicone sealant under the glass hob instead of the self adhesive seal.

CONVENTIONAL INSTALLATION



1 SELF ADHESIVE SEAL

RECESSED METHOD



1 SELF ADHESIVE SEAL

2 SILICONE SEALANT

INSTALLATION

Fixing Bracket Advice

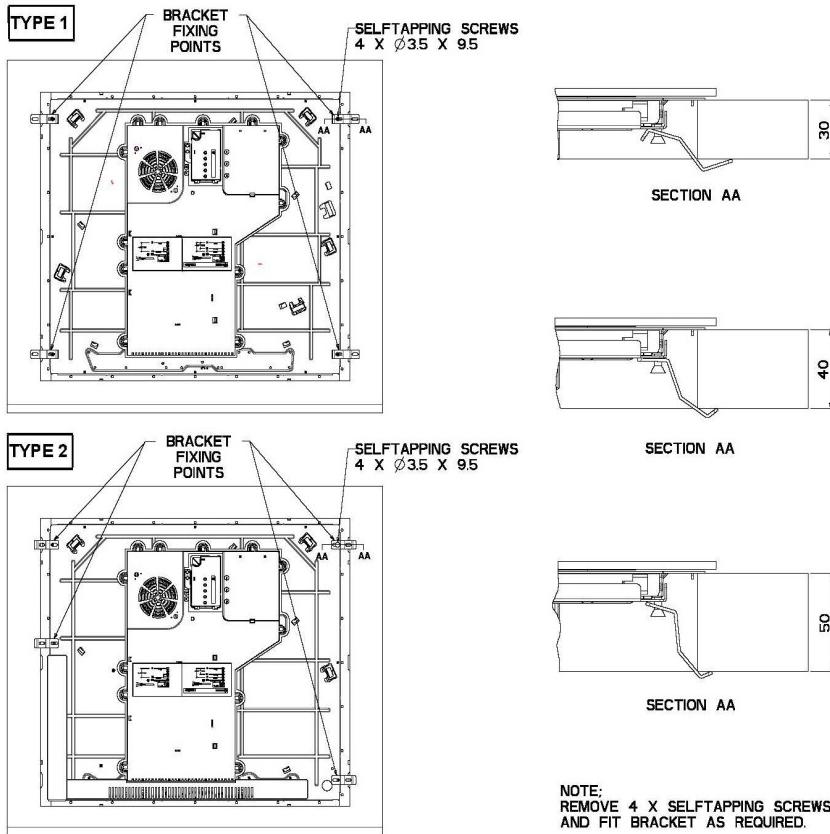
Dealing with sides, cross-rails and back-panels in the cabinetry.

Depending on the cabinets, the worktop thickness and the hob positioning, it is possible for the hob base and/or the clamp brackets to interfere with parts of the cabinet.

Cut away cabinetry and use appropriate fixing brackets for your installation.

Note: It is necessary to remove 4 x self tapping screws from the appliance in the desired fixing bracket locations.

FINAL ASSEMBLY



INSTALLATION

Connect to the electricity supply (For Fixed Wiring only)

WARNING: This appliance must be earthed. Only connect to the electrical mains terminal with the power switched off. The electrical mains terminal is live.

Follow the terminal block connection schematic.

Loose and inappropriate connections can make the terminal overheat.

Ensure the cable clamp is fitted correctly and securely.

A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening of at least 3mm.

We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" who will comply with the required local regulations.

Connection should be made with a suitable cable.

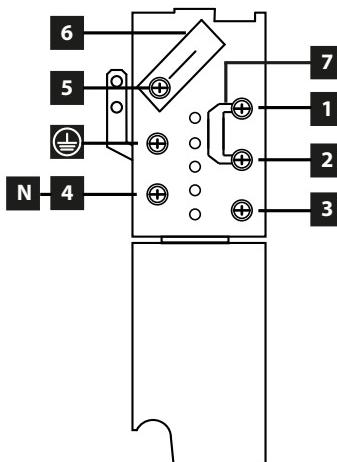
Important: Ensure that you route all mains electrical cables well away from any adjacent heat source, such as an oven or grill.

Strip the wires & connect to the terminal block as shown in the terminal block schematic.

Fit the cable clamp & secure with the screw provided.

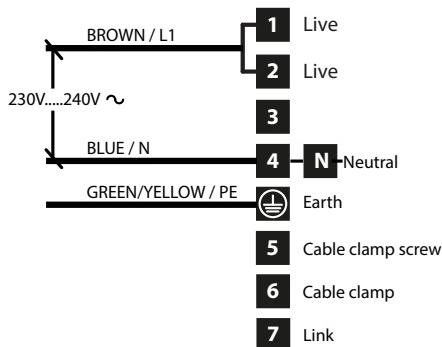
Close the terminal box, ensuring that the cover is engaged on the locking tabs.

Terminal Block Connection

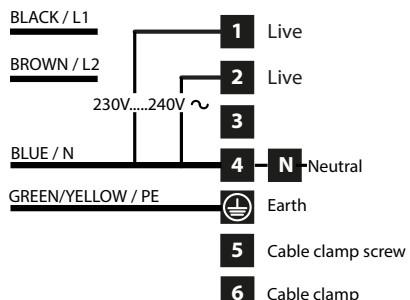


Note: Ensure Link screw connections are tight!

SINGLE PHASE OPTION



3 PHASE OPTION



TECHNICAL DATA

SINGLE PHASE SUPPLY: 230 -240V ~ 50Hz 6.6kW - 7.2kW

3 PHASE SUPPLY: 230 / 400V 3N ~ 50Hz

Individual Cook Zone Power Ratings

Cook Zone	Normal Power/Boost Power Rating kW
LHF	1.5/2.0
LHR	1.2/1.6
RHR	1.5/2.0
RHF	1.2/1.6

CUSTOMER CARE

CUSTOMER CARE WEB SHOP

Having purchased a superior cooker, hob or hood from us, you'll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer an extensive range of accessories, components and cleaning products which, will instantly give your cooker a good as new look.

In addition to the list of our most popular products below, we also have an exciting

range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at www.gdhaonline.co.uk or call the Spares Sales Team on **0844 815 3745**. For countries outside the UK, please contact your local service agent.

Product Description	Where used	Purpose
Ceramic Hob Cleaner	All Ceramic glass hobs including Induction	Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.
Ceramic Hob Scraper kit	All Ceramic glass hobs including Induction	Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner
Sealed Hotplate Conditioner	All sealed/solid plate hobs	Restores the sleek matt black finish to solid hotplates
Multipurpose Kitchen Cleaner	General kitchen cleaner	Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.
Oven Cleaner	All cooking appliances.	Cuts through grease & burnt on grime. 500ml bottle
Restor-A-Cloth	All cooking appliances.	Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel
Stainless Steel Cleaner	All stainless steel parts	Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.
Rectangular carbon filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free
Round Carbon Filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free

Please keep this handbook for future reference, or for anyone else
who may use the appliance.

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who may use the appliance.

CUSTOMER CARE

To contact Belling about your appliance, please call

Warranty Registration

0844 481 0182

to register your appliance

Customer Care Helpline

0844 815 3746

in case of difficulty within the UK

Alternatively general, spares and service information is available from our website at
www.belling.co.uk

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product which is located:

- | | |
|---------------------------|--------------------------------------------|
| Ovens | Open the door; adjacent to the oven cavity |
| High-level grill products | Inside the base compartment |
| Hobs | On the underside of the product |

Enter appliance numbers here for future reference:

Model No

--	--	--	--	--	--	--	--	--

Serial No

--	--	--	--	--	--	--	--	--

SERVICE RECORD

Date of purchase	Installed by	Installation Date
Place of purchase:		

Date	Part(s) replaced	Engineer's name

For customers outside the UK and Northern Ireland, please contact your local supplier.

Glen Dimplex Home Appliances, Stoney Lane, Prescot, Merseyside, L35 2XW